

WEST Search History

DATE: Monday, April 21, 2003

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<i>DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=OR</i>			
L6	I4 and L5	34	L6
L5	beverage or drink	119615	L5
L4	xylooligosaccharide	171	L4
<i>DB=USPT; PLUR=YES; OP=OR</i>			
L3	I1 and L2	19	L3
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END OF SEARCH HISTORY

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L6: Entry 23 of 34

File: JPAB

Dec 22, 1998

PUB-NO: JP410337164A
DOCUMENT-IDENTIFIER: JP 10337164 A
TITLE: PRODUCTION OF BEVERAGE

PUBN-DATE: December 22, 1998

INVENTOR-INFORMATION:

NAME	COUNTRY
SHIMIZU, KAZUMITSU	
IIJIMA, BOSEKI	
SHIMADA, NORIO	
ONUKI, YOSHIMASA	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
RINYACHO SHINRIN SOGO KENKYUSHO	
TOWA CHEM IND CO LTD	

APPL-NO: JP10164440

APPL-DATE: May 29, 1998

INT-CL (IPC): A23 L 1/236; A23 C 9/156; A23 F 3/14; A23 F 5/14; A23 L 2/60; A23 L 2/02; C12 G 3/04

ABSTRACT:

PROBLEM TO BE SOLVED: To produce a beverage having characteristics such as refined reduced sweetness and suitable color, hardly causing decayed tooth and having good fragrance by including a xylooligosaccharide having a specific sugar composition.

SOLUTION: A xylooligosaccharide powder or a solution, which has a sugar composition comprising 3-55% xylose, 25-85% xylobiose, 5-45% xylotriose and 0-35% other xylooligosaccharides in the xylooligosaccharide powder or the solid in the solution are formulated to product the object drink (e.g. a sake, a refreshing drink, fruit juice beverage, a milk beverage, coffee and black tea) in the method for producing a drink. A raw material for producing the xylooligosaccharide is represented by bagasse, a core of corn, and a broadleaf tree such as white birch and beech, having high xylan content. An advantageous production method of the xylooligosaccharide comprises dipping a cottonseed hull into a diluted sulfuric acid, washing the dipped cottonseed hull with water, boiling the washed cottonseed hull in the water, allowing xylan hydrolase to act on the extract obtained by the extraction and purifying the obtained liquid according to a conventional method.

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File: JPAB

Sep 22, 1997

PUB-NO: JP409248153A

DOCUMENT-IDENTIFIER: JP 09248153 A

TITLE: PRODUCTION OF FOOD AND DRINK

PUBN-DATE: September 22, 1997

INVENTOR-INFORMATION:

NAME	COUNTRY
SHIMIZU, KAZUMITSU	
IIJIMA, BOSEKI	
SHIMADA, NORIO	
ONUKI, YOSHIMASA	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
RINYACHO SHINRIN SOGO KENKYUSHO	
TOWA CHEM IND CO LTD	

APPL-NO: JP08266610

APPL-DATE: September 18, 1996

INT-CL (IPC) : A23 L 1/236; A23 G 3/00; A23 L 1/06; A23 L 1/19; A23 L 1/20; C12 G 3/04

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a food or drink having excellent properties such as delicate and low sweetness, moderate color, improved thickening effect and preservability, high moisture-keeping property, low cariogenicity and good flavor by clarifying the sugar composition of a xylooligosaccharide producible in a mass at a low cost and using the xylooligosaccharide for the production of the food or drink.

SOLUTION: This food or drink having good taste and sweetness can be produced by using xylooligosaccharide powder or solution having a sugar composition composed of 3-55% xylose, 25-85% xylobiose, 5-45% xylotriose and 0-35% other xylooligosaccharides in terms of solid.

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File: JPAB

Mar 5, 1996

PUB-NO: JP408056607A
DOCUMENT-IDENTIFIER: JP 08056607 A
TITLE: BEVERAGE AND FOOD

PUBN-DATE: March 5, 1996

INVENTOR-INFORMATION:

NAME	COUNTRY
SHIMIZU, KAZUMITSU	
IIJIMA, BOSEKI	
SHIMADA, NORIO	
ONUKI, YOSHIMASA	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
RINYACHIYOU SHINRIN SOGO KENKYUSHO	
TOWA CHEM IND CO LTD	

APPL-NO: JP07239062

APPL-DATE: August 25, 1995

INT-CL (IPC): A23 L 1/236; A23 G 3/00; A23 G 3/00; A23 G 3/00; A23 L 1/06; A23 L 1/325; C12 G 3/02

ABSTRACT:

PURPOSE: To obtain a beverage or food having excellent properties such as an elegant low sweet taste, a proper color, a thickening effect, an improved preserving property, a good moisture-retaining property, a good dental caries-resistant property and a good smell by clarifying the composition of a xylooligosaccharide capable of being profitably and massively produced, and using this xylooligosaccharide.

CONSTITUTION: The beverage or food contains the powder or solution of a xylooligosaccharide comprising 3-55% (as the solid content) of xylose, 25-85% of xylobiose, 5-45% of xylotriose, and 0-35% of other xylooligosaccharides, and has a good flavor and a good sweet taste.

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File: JPAB

Sep 24, 2002

PUB-NO: JP02002272430A
DOCUMENT IDENTIFIER: JP 2002272430 A
TITLE: HEALTH BEVERAGE

PUBN-DATE: September 24, 2002

INVENTOR-INFORMATION:

NAME	COUNTRY
MOMOHARA, CHOJI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NIPPON YAKUHIN KENKYUSHO KK	

APPL-NO: JP2001082548

APPL-DATE: March 22, 2001

INT-CL (IPC): A23 L 2/52; A23 L 1/30; A23 L 1/302; A61 K 31/197; A61 K 31/702; A61 K 31/728; A61 K 35/78; A61 K 38/00; A61 K 45/06; A61 P 1/10; A61 P 1/14; A61 P 3/04

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a health beverage effective in constipation amelioration and diet, also effective in beauty, nutrition/tonification and immunopotency increase, and continuously drinkable because of being easy to drink.

SOLUTION: This health beverage comprises xylooligosaccharides, vitamin mix powder, beef dipeptide, a Chinese herbal extract liquid, calcium pantothenate, galcinia powder, raw bean saccharide fermented extract powder, hyaluronic acid and fruit juice.

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File: DWPI

Mar 5, 1996

DERWENT-ACC-NO: 1996-182246

DERWENT-WEEK: 199910

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TITLE: Food and beverage with low sweetness and high viscosity - contain xylo-oligosaccharide(s) or soln. contg. xylobiose

PATENT-ASSIGNEE:

ASSIGNEE	CODE
DAINIPPON PRINTING CO LTD	NIPO
TOWA KASEI KOGYO KK	TOAG
NORINSUISANSHO SHINRIN SOGO	NORQ

PRIORITY-DATA: 1986JP-0120164 (May 27, 1986), 1995JP-0239062 (May 27, 1986)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 08056607 A	March 5, 1996		005	A23L001/236
JP 2754362 B2	May 20, 1998		005	

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 08056607A	May 27, 1986	1986JP-0120164	Div ex
JP 08056607A	May 27, 1986	1995JP-0239062	
JP 2754362B2	May 27, 1986	1986JP-0120164	Div ex
JP 2754362B2	May 27, 1986	1995JP-0239062	
JP 2754362B2		JP 8056607	Previous Publ.

INT-CL (IPC): A23 G 3/00; A23 L 1/06; A23 L 1/236; A23 L 1/325; C12 G 3/02

RELATED-ACC-NO: 1988-017445; 1997-520718 ; 1999-113603

ABSTRACTED-PUB-NO: JP 08056607A

BASIC-ABSTRACT:

Xylooligosaccharides powder or soln. contg. at least 40 wt% xylobiose.

ADVANTAGE - The food and beverage have low sweetness, appropriate colour, high viscosity, good moisture retention property, improved preservability and flavour.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: FOOD BEVERAGE LOW SWEET HIGH VISCOSITY CONTAIN XYLO OLIGOSACCHARIDE SOLUTION CONTAIN XYLOBIOSE

DERWENT-CLASS: D13 D17

CPI-CODES: D03-H01; D06-H;

SECONDARY-ACC-NO:
CPI Secondary Accession Numbers: C1996-057462

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File: DWPI

Sep 22, 1997

DERWENT-ACC-NO: 1997-520718

DERWENT-WEEK: 200176

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TITLE: Food and beverage preventing tooth decay - contains xylo:oligosaccharide(s) powder or solution comprising xylose, xylobiose, xylo:triose and other xylo:oligosaccharide

PATENT-ASSIGNEE:

ASSIGNEE	CODE
NORINSUISANSHO SHINRIN SOGO	NORQ
TOWA KASEI KOGYO KK	TOAG

PRIORITY-DATA: 1986JP-0120164 (May 27, 1986), 1996JP-0266610 (May 27, 1986)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 09248153 A	September 22, 1997		005	A23L001/236
JP 3229944 B2	November 19, 2001		004	A23L001/236

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 09248153A	May 27, 1986	1986JP-0120164	Div ex
JP 09248153A	May 27, 1986	1996JP-0266610	
JP 3229944B2	May 27, 1986	1986JP-0120164	Div ex
JP 3229944B2	May 27, 1986	1996JP-0266610	
JP 3229944B2		JP 9248153	Previous Publ.

INT-CL (IPC): A23 G 3/00; A23 L 1/06; A23 L 1/19; A23 L 1/20; A23 L 1/236; C12 G 3/04

RELATED-ACC-NO: 1988-017445; 1996-182246 ; 1999-113603

ABSTRACTED-PUB-NO: JP 09248153A

BASIC-ABSTRACT:

A food and beverage contains xylooligosaccharides powder or solution comprising 3-55% xylose, 25-85% xylobiose, 5-45% xylotriose and 0-35% other xylooligosaccharides.

USE - The product is used as confectionery, jam, boiled fish paste, candy, liquor, cream, pickles, jelly, pudding, etc.

ADVANTAGE - The product has good moisture, sweetness, colour, flavour and stickiness. It is preserved for long term. Tooth decay is prevented.

CHOSEN-DRAWING: Dwg. 0/0

TITLE-TERMS: FOOD BEVERAGE PREVENT TOOTH DECAY CONTAIN XYLO OLIGOSACCHARIDE POWDER SOLUTION COMPRIZE XYLOSE XYLOBIOSE XYLO TRIOSE XYLO OLIGOSACCHARIDE

DERWENT-CLASS: D13

CPI-CODES: D03-E; D06-G; D06-H01;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 0173U

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1997-165725

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File: JPAB

Dec 3, 1987

PUB-N0: JP362278961A

DOCUMENT-IDENTIFIER: JP 62278961 A

TITLE: PRODUCTION OF FOOD AND DRINK

PUBN-DATE: December 3, 1987

INVENTOR-INFORMATION:

NAME	COUNTRY
SHIMIZU, KAZUMITSU	
IIJIMA, BOSEKI	
SHIMADA, NORIO	
ONUKI, YOSHIMASA	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NORIN SUISANSYO RINGYO SHIKENJO	
TOWA KASEI KOGYO KK	

APPL-NO: JP61120164

APPL-DATE: May 27, 1986

US-CL-CURRENT: 435/72

INT-CL (IPC): A23L 1/236; A23L 2/00; C12P 19/00

ABSTRACT:

PURPOSE: To produce refined food and drink having improved characteristics such as low sweetness, proper coloring, thickening effect, improvement in shelf stability, good fragrance, etc., by adding powder or solution of xylooligosaccharide to food and drink.

CONSTITUTION: Powder or solution of xylooligosaccharide such as powder or solution of xylooligosaccharide which is obtained by treating a xylan- containing natural substance such as bagasse, white birch, etc., with a xylan hydrolase and has a saccharide composition in solid substance consisting of 3∼35wt% xylose, 25∼75wt% xylobiose and 5∼25wt% xylotriose or other xylooligosaccharide or powder or solution of xylooligosaccharide having preferably ≥40wt% xylobiose content in solid substance is added to seasoning, Japanese cake, cake, various processed foods, refreshing drink, or other food and drink.

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File: JPAB

Dec 3, 1987

PUB-N^O: JP362278962A

DOCUMENT IDENTIFIER: JP 62278962 A

TITLE: PRODUCTION OF FOOD AND DRINK USING REDUCING XYLOOLIGOSACCHARIDE

PUBN-DATE: December 3, 1987

INVENTOR-INFORMATION:

NAME	COUNTRY
SHIMIZU, KAZUMITSU	
IIJIMA, BOSEKI	
SHIMADA, NORIO	
ONUKI, YOSHIMASA	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
NORIN SUISANSYO RINGYO SHIKENJO	
TOWA KASEI KOGYO KK	

APPL-NO: JP61120165

APPL-DATE: May 27, 1986

US-CL-CURRENT: 426/590

INT-CL (IPC): A23L 1/236

ABSTRACT:

PURPOSE: To produce refined food and drink having improved characteristics such as low sweetness, thermostability, thickening effect, improvement in shelf stability, good fragrance, etc., by adding powder or solution of reducing xylooligosaccharide to food and drink.

CONSTITUTION: Powder or solution of reducing xylooligosaccharide such as powder or solution of reducing xylooligosaccharide which is obtained by treating a xylan-containing natural substance with a xylan hydrolase and reducing the hydrolyzed substance with a xylan hydrogenase and has a saccharide composition in solid substance consisting of 3~35wt% xylitol, 25~75wt% xylobitol and 5~25wt% xylotritol or other reducing xylooligosaccharide or powder of solution of reducing xylooligosaccharide having preferably >40wt% xylobitol content in solid substance is added to seasoning, Japanese cake, cake, various processed foods, refreshing drink or other food and drink.

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File: JPAB

Apr 8, 1997

PUB-NO: JP409094081A
DOCUMENT-IDENTIFIER: JP 09094081 A
TITLE: BAMBOO LEAF TEA AND ITS PRODUCTION

PUBN-DATE: April 8, 1997

INVENTOR-INFORMATION:

NAME	COUNTRY
KUBOTA, MIKA	
SATO, NOBUYOSHI	
HARASHIMA, ISAMU	
OIZUMI, TAKAAKI	

ASSIGNEE-INFORMATION:

NAME	COUNTRY
KK DAIWA SEIBUTSU KENKYUSHO	

APPL-NO: JP07273728

APPL-DATE: September 28, 1995

INT-CL (IPC): A23 L 2/38; A23 L 2/52; A61 K 35/78

ABSTRACT:

PROBLEM TO BE SOLVED: To obtain bamboo leaves useful as a healthy drink, etc., containing a water-soluble chlorophylline, readily oozing a xylooligosaccharide, by heat-treating bamboo leaves of the genus Sasa of the family bamboo in an aqueous solution containing a metal salt and an alkali metal hydroxide, washing the bamboo leaves with water and drying.

SOLUTION: Leaves of the genus Sasa of the family bamboo (e.g. Sasa albomarginata) are immersed in warm water, mixed with a metal salt (e.g. ferrous chloride, etc.), heated to 85°C and boiled for 15 minutes and heat-treated with an aqueous solution (e.g. 25% aqueous solution of sodium hydroxide) for 25 minutes at 100°C. Then the treated leaves are washed with water to pH8.5, cut and dried in a dryer at 50°C until its water content reaches 5-20% to give the objective bamboo leaf tea which contains a water-soluble chlorophylline compound (e.g. iron chlorophylline sodium, etc.) and a xylooligosaccharide, readily oozes these active ingredients and is useful as a healthy drink, etc., having antiinflammatory action, anemia improving action, fatigue removing action, foul breath preventing action, appetite promoting action, intestine bettering action, etc.

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